



# PIZZA & BURGER

*by Michael Mina*

## PRIVATE DINING MENU



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KYRSTIN SAVAGE, RESTAURANT SALES MANAGER  
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Inspired by Mina's sons and their two gastronomic obsessions – Sammy is the burger maniac, Anthony adores pizza – Pizza & Burger's menu is modeled on what the Mina family likes to cook, serve and eat at their backyard get-togethers with family and friends.

Whether it's a friendly social gathering, family dinner or after-work libations, Pizza & Burger is the perfect spot to kickback and relax. A lively atmosphere, upbeat music, make guests feel like they are at a casual backyard bash with a menu to match the vibe and tables are adorned with games. The menu is comprised of made from scratch, farm-fresh, multi-ingredient pizzas, burgers and large plates. Diners can also design their own salads from a checklist of fresh ingredients and choose from an array of crave-able snacks.

### CAPACITY SEATING

250 maximum includes 184 table seating  
16 bar seating

ALL MENU ITEMS ARE SUBJECT TO A 9% SALES TAX & A 22% SERVICE CHARGE



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## CANAPÉ SELECTION

\$6 per piece • SOLD BY THE DOZEN

### DUO OF AHI & HAMACHI POPPERS

Crispy Sushi Rice, Ginger-Ponzu Sauce

### THE CRAB CAKE

Jumbo Lump Crab Cake, Corn Purée  
Micro Green Salad

### THE DRY-AGED SLIDER

Double-Smoked Burger  
American Cheese Sauce, Lettuce  
Secret Sauce

### THE MEATBALL

Marinara Sauce  
Grated Parmigiano-Reggiano

### CAMPARI TOMATO

Whipped Burrata, Aged Balsamic, Basil

### GRILLED SKEWERS

Key West Shrimp, Paprika Aioli  
or Roasted Chicken, Chimichurri

### THE TOAST

Sourdough, Prosciutto, Pecan  
Whipped Ricotta, Black Pepper Honey

### THE STANDARD FLATBREAD

Crushed San Marzano Tomato  
Fresh Mozzarella Basil, Sea Salt

### THE PESTO FLATBREAD

Chicken, Bacon, White Sauce, Arugula  
Sun-Dried Tomato, Balsamic

### THE VEGGIE FLATBREAD

Grilled Seasonal Vegetables, Kale Sprout  
Cauliflower Béchamel, Fontina, Gremolata

### THE PORK STORE FLATBREAD

Soppressata, Spicy Pepperoni, Pancetta  
Sweet Peppers, Bocconcini

## BEVERAGE PACKAGES\*

### ULTRA PREMIUM

1 HOUR | 44 PP

2 HOURS | 52 PP

3 HOURS | 58 PP

4 HOURS | 64 PP

Grey Goose  
Bombay Sapphire  
Bacardi Silver  
JW Black  
Patrón Silver  
Crown Royal  
Woodford Reserve  
Hennessey VSO

### PREMIUM

1 HOUR | 38 PP

2 HOURS | 46 PP

3 HOURS | 52 PP

4 HOURS | 58 PP

Russian Standard  
Beefeater  
Myers's Platinum  
Dewar's White Label  
El Jimador  
Canadian Club  
Maker's Mark  
Rémy Martin V.S.O.P

\*house red and white wine selections available as part of either package



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## ALL MENU ITEMS SERVED FAMILY STYLE

MENU SELECTIONS | 55 PER PERSON

### FIRST COURSE

CHOOSE TWO

#### THE CAESAR

Crisp Romaine, Polenta Croutons  
Creamy Parmesan Dressing

#### THE GREEK

Little Gems, Cucumber  
Feta, Kalamata Olives, Cherry Tomatoes  
Red Wine Vinaigrette

#### THE RINGS

Panko-Crusted Onions  
Spicy Buttermilk Ranch Dip

#### THE SOUTH BEACH

Baby Kale, Radicchio, Arugula  
Grapefruit, Avocado, Basil Dressing

#### THE CRAB CAKE

Jumbo Lump Crab Cake, Corn Purée  
Micro Green Salad

### PIZZA & BURGER COURSE

CHOOSE TWO PIZZAS & TWO BURGERS

#### THE STANDARD

Crushed San Marzano Tomato  
Fresh Mozzarella, Basil, Sea Salt

#### GRANDMA THE BUTCHER

Soppressata, Pepperoni, Bacon  
Hot Coppa Peppadew Peppers

#### THE PESTO

Chicken, Bacon, White Sauce, Arugula  
Sun-Dried Tomato, Balsamic

#### THE VEGGIE

Grilled Seasonal Vegetables, Kale Sprout  
Cauliflower Béchamel, Fontina, Gremolata

#### THE DRY-AGED BURGER

Double-Smoked Bacon, Lettuce  
American Cheese Sauce, Secret Sauce

#### THE GO-TO

Dry-Aged Steak Burger, Lettuce

#### THE CUBAN FRITA

Beef, Chorizo, Smoked Paprika Aioli  
Crispy Potato

#### EL FRIJOL NEGRO

Black Bean, Brown Rice & Mushroom Patty  
Charred Poblano Pepper, Lettuce, Tomato  
Avocado, Cilantro Crema

#### THE BIRD

Heritage Turkey, Avocado, Pepper Jack  
Pickled Veggies

### DESSERT

#### CHOCOLATE BANANA BITES

Caramel & Banana Ganache

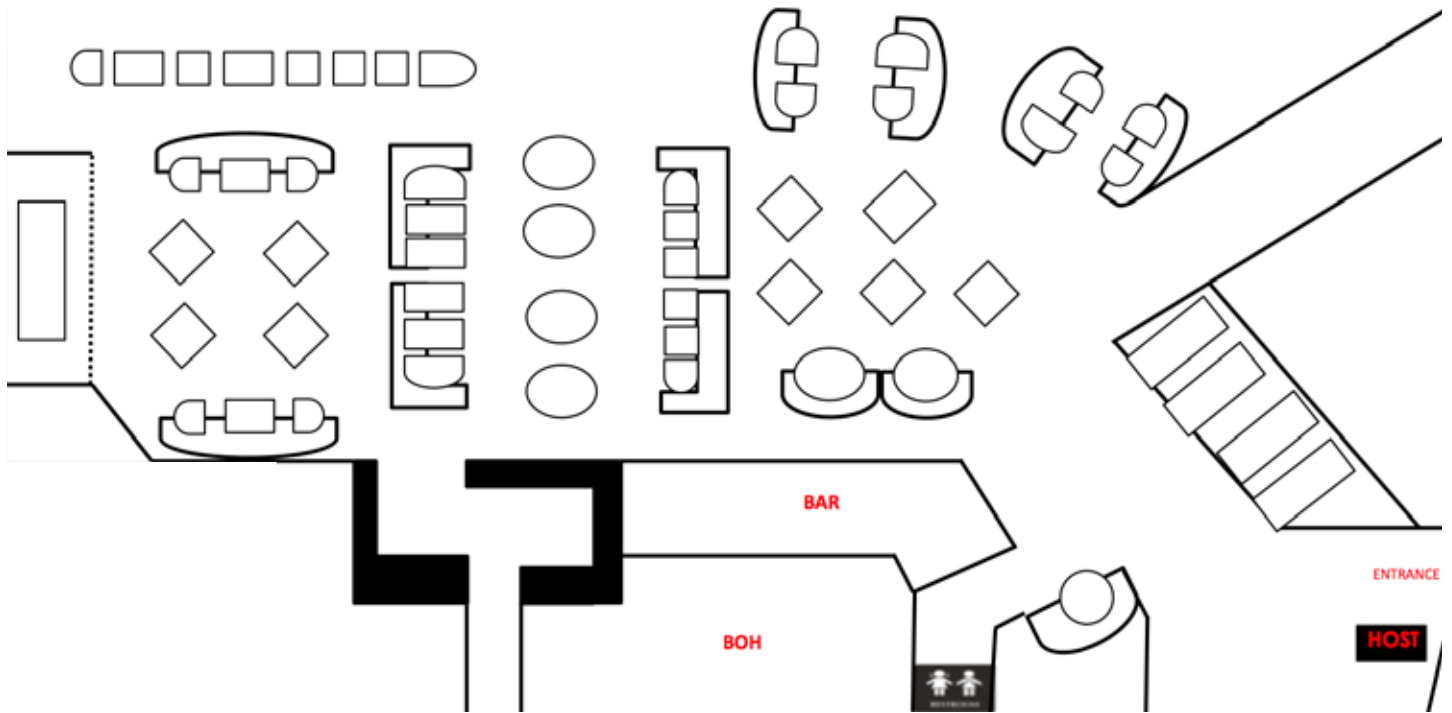
#### COCONUT KEY LIME PIE

Coconut & Meringue



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ABOUT MICHAEL MINA

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Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002. Under the auspices of Mina Group, he has opened 30 restaurants including three exceptional restaurants in Miami; Bourbon Steak and located within Fontainebleau; StripSteak and Pizza & Burger.

His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005. Wine Spectator Best of Award of Excellence (Wine Program 2016) StripSteak & Pizza & Burger.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as RN74, Michael Mina, Pabu, The Ramen Bar, The Mina Test Kitchen and Clock Bar.